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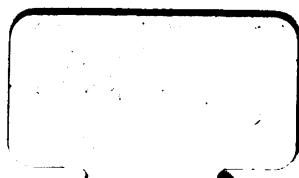
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A HOME HELPER

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FOR THESE DAYS OF
H. C. L.

Recipes Old and New used and found true by members of
THE HOME HELPERS' CLUB
of Wilmington, Vt.

1919

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MEASURING

Accurate measurements are necessary to good cooking
Level measurements are now generally used.

Pile cup or spoon with material and level it off with a case
knife. Pack butter, lard, etc., down solidly.

Measure flour after sifting and do not pack.

To obtain $\frac{1}{2}$ t. and $\frac{1}{2}$ tb. cut down lengthwise through spoon

Use standard cups for measuring.

The following is a list of equivalents and abbreviations.

Table of Weights and Measures.

Butter—2 solid cups equal 1 lb.

Butter—2 tb. equal 1 ounce

Butter—4 tb. equal $\frac{1}{4}$ cup.

Bread—1 cup stale crumbs equals 2 ounces.

Coffee—4 cups equal 1 pound.

Dry and solid materials— 8 tb. equal 1 cup.

Flour—4 tb. equal 1 ounce.

Flour—4 cups equal 1 lb. or 1 qt.

Spice—2 tb. ground equal 1 ounce.

Meat—1 pt. chopped, equals 1 pound. •

Milk— 1 pt., or water, equals 1 lb.

Teaspoons—3 make 1 tb.

Sugar—2 tb. equal 1 ounce.

Sugar—2 cups equal 1 lb.

Liquid—1 tb. equals $\frac{1}{2}$ ounce.

Liquid—1 cup contains 16 tb.

Liquids—4 t. equal 1 tb.

Rice—1 cup makes $\frac{1}{2}$ lb.

All measurements are level unless otherwise stated.

Table of Proportions

- 1 qt. flour requires $1\frac{1}{2}$ cups lard or butter for pastry.
 1 qt. flour requires 4 tb. lard or butter for biscuit.
 1 qt. flour requires 1 t. salt.
 1 qt. flour requires 4 t. baking powder.
 1 qt. flour requires 1 pt. liquid for batter.
 1 measure liquid to 3 measures flour for bread.
 1 t. soda to 1 pt. sour milk.
 1 t. soda to 1 cup molasses.

Time for Baking,

Loaf Bread	45 to 60 minutes
Rolls and Biscuits	10 to 20 minutes
Graham Gems	30 minutes
Ginger Bread	20 to 30 minutes
Sponge Cake	45 to 60 minutes
Plain Cake	30 to 40 minutes
Fruit Cake	2 to 3 hours
Cookies	10 to 15 minutes
Custards	15 to 20 minutes
Pies	30 to 45 minutes

Time for Cooking Vegetables.

String Beans	1 to 2 hours
Beets	1 to 3 hours
Turnips	1 to 3 hours
Carrots	$\frac{3}{4}$ to 1 hour
Cabbage	1 to 3 hours
Squash	1 hour
Green Peas	20 to 30 minutes
Boiled Potatoes	20 to 30 minutes
Asparagus	15 to 25 minutes
Baked Potatoes	1 hour

SOUPS

American Chop Suey

1 large cup macaroni, $\frac{1}{3}$ cup rice, boil in salted water 'til soft. Fry 2 large onions until tender, in $\frac{1}{2}$ can tomatoes. 1 lb. Hamburg steak, or any other kind of meat. Mix in baking dish, season to taste. Bake $1\frac{1}{2}$ hours.

Mrs. Henry Whitney.

Browned Beef Soup

6 lbs. shin of beef, 3 qts. cold water, $\frac{1}{3}$ t. pepper, 6 cloves, bay leaf, 3 sprays thyme, $\frac{3}{4}$ cup chopped onions, $\frac{3}{4}$ cup chopped carrots, $\frac{3}{4}$ cup chopped turnips, 3 parsnips. 6 sprays parsley. Salt to taste. Crack the bone, cut meat into small pieces. Place marrow of bone in frying pan, add $\frac{1}{3}$ of beef, and brown. Put other meat, fat and bone in sauce pan. Cover with cold water. Add browned meat and heat slowly. Simmer 4 hours, add seasoning. Strain thru colander and serve.

Mrs. Charles May.

Baked Bean Soup

2 cups baked beans, 2 cups tomatoes, 2 cups water, 2 slices onion. $1\frac{1}{2}$ tb. flour, 2 tb. butter, 2 tb. chopped pickle, salt, pepper, bay leaf, cloves, paprika and lemon juice. Cook together 20 minutes, beans, tomatoes, water, onions and seasoning. Bind with flour and butter, strain and add pickle.

Mrs. Flint M. Bissell.

Baked Bean Soup

To $1\frac{1}{2}$ cups cold baked beans add 4 cups boiling water, 1 small onion, celery salt. Cook 20 minutes. Rub thru sieve. Add $\frac{1}{4}$ cup tomato catsup. Blend 1 tb. butter and 1 tb. flour and stir into boiling soup.

Mrs. Fred May.

Cabbage Soup

Chop fine $\frac{1}{2}$ head cabbage. Boil $\frac{1}{2}$ hour in 1 pt. water. Drain remaining water, add 1 pt. boiling milk, $\frac{1}{2}$ cup cream, butter size of egg, pepper and salt to taste.

Mrs. Fred May

Chestnut Puree

1 pt. cooked and mashed chestnuts, 1 pt. milk, 1 cup cream, 1 tb. butter, 1 egg, salt and pepper.

Mrs. Joan Cuneo.

Corn Soup

Heat can of corn and 1 qt. milk, season and add 2 cups sliced boiled potatoes.

Mrs. C. T. Batchelder.

Cream of Carrot Soup

4 good sized carrots, 2 stalks celery, 2 potatoes, 2 onions cut all up and fry in vegetable oil or butter. Add 1 qt. hot water and boil til tender. Press thru sieve. Add 1tb. butter, parsley and cloves, 1 t. sugar, salt and pepper to taste. One pt. hot milk, thickened.

Mrs. Charles May.

Cream of Pea Soup

Drain liquor from one can of peas. Add 2 cups water and one slice onion. Cook 10 minutes. Strain, and add 2 cups scalded milk thickened with 2 tb. flour blended with 2 tb. butter. Salt to taste.

Mrs. Fred May.

Cream of Sago Soup.

4 tb. sago, 1 pint water, 1 small onion. 1 pt. milk. Soak sago in water, one hour. Add onion chopped fine, and the milk. Cook in double boiler $\frac{1}{2}$ hour. When ready to serve season to taste and add lump of butter.

Mrs. Charles May.

Cream of Tomato Soup.

1 qt. fresh or canned tomatoes, pinch of soda. 3 tb. butter, 1 qt. milk, 3 tb. cornstarch, salt and pepper to taste. Mix butter, cornstarch, milk and seasoning. Heat tomatoes, add soda. When both are thoroughly heated, mix and serve at once.

Mrs. Peter Reando.

Danish Sweet Soup

1 pt. grape juice, 1 pt. water, $\frac{1}{4}$ t. cloves, $\frac{1}{4}$ cup minute tapioca, 1 cup stewed and chopped prunes, 4 tb. sugar. Cook in double boiler 1 hour. If it becomes too thick add a little more water.

Maddalena Cuneo.

Five Minute Soup.

Dice several slices stale bread. Fry in hot butter. Add hot milk to quantity desired. Season with salt and pepper and serve as soon as it has boiled up once.

Mrs. Fred May.

Green Corn Soup.

To clear chicken or beef broth, add corn cut from six ears, 1 tb. butter blended with 1 tb. flour. Boil about 10 minutes. Just before serving, add one beaten egg, salt and pepper to taste.

Mrs. Fred May.

Oyster Soup.

1 dozen oysters, 1 cup milk, 1 rounded t. butter, $\frac{1}{3}$ t. cornstarch, salt. Drain oysters, chop very fine, put back in liquor and skim as they boil. Add the milk and cornstarch. Just before serving, add butter. Clam soup may be made in same way.

Mrs. Carrol Batchelder.

Pea Soup.

Wash 1 pt. split peas or beans, cover with water and $\frac{1}{3}$ t. soda. Let soak over night. Drain and put in covered kettle with 3 qts. cold water, $\frac{1}{2}$ lb. lean ham or bacon cut fine. Season to taste, Simmer for 3 or 4 hours, stirring occasionally. Strain thru a colander and serve with croutons.

Mrs. Charles May.

Potato and Celery Soup.

Boil 3 potatoes 'til soft. Add 1 pt. hot milk, 1 stock celery chopped fine. 1 tb. chopped onion. $\frac{1}{2}$ tb. flour blended with 1 tb. butter. Salt and pepper to taste. Boil 'til celery and onion are soft.

Mrs. Fred May

Ham and Vegetable Soup.

After all good meat has been sliced off ham, put the bone on to boil in plenty of water. When meat which adheres to it is tender, add 3 small carrots cut fine, $\frac{1}{2}$ head of small cabbage and a few potatoes. Cook until vegetables are tender.

Mrs. Fred May.

Vegetable Soup.

Put $\frac{1}{2}$ cup of left over meat gravy or fryings, together with a little meat, in a soup kettle with $\frac{1}{2}$ dozen small onions cut fine, and browned. Add 2 qts. water, 1 cup tomatoes, $\frac{1}{2}$ small cabbage, 2 carrots, 1 rutabaga, 1 parsnip, 3 potatoes, sliced. Boil $1\frac{1}{2}$ hours, adding water if needed. Dumplings or noodles may be boiled in the soup 20 minutes before serving or the soup may be thickened with a little flour.

Mrs. Fred May.

Velvet Soup.

1 qt. any kind of soup stock, 1 cup cream. Season to taste. Pour it boiling hot on the beaten yolks of 3 eggs diluted with $\frac{1}{2}$ cup cream. Reheat and serve at once.

Mrs. Merle Moore.

Fish Balls.

1 cup salt fish, 4 small potatoes, 1 egg, $\frac{1}{2}$ tb. butter, $\frac{1}{2}$ t. salt. Wash and shred fish, add boiled potatoes. Add butter, beaten egg, salt and pepper. Beat 'til very light. Shape into balls and fry in deep fat.

Margaret Ray.

Moulded Fish.

1 tb. flour, 1 t. salt, 1 t. mustard, cayenne, 1 egg, $\frac{3}{4}$ cup milk, $\frac{1}{4}$ cup vinegar. Boil 'til smooth and thick. While hot, add $\frac{3}{4}$ tb. gelatine soaked in 2 tb. cold water. 2 cups flaked fish, salmon preferred.

Mrs. Joan Cuneo.

Salmon Loaf.

Add 1 cup of bread crumbs to 1 can of salmon, 2 beaten eggs, $\frac{1}{2}$ cup milk, 2 tb. chopped pickle or lemon juice, or vinegar. Salt and pepper to taste. Pack in mould. Bake or steam 30 minutes. Turn out and serve with tomato or white sauce.

Mrs. Merle Moore

Salmon Loaf.

1 can salmon, salt and pepper, 2 tb. butter, $1\frac{1}{2}$ cups cracker crumbs, beat yolks of 2 eggs in 1 cup of milk. Mix and bake in buttered tin for $\frac{1}{2}$ hour.

Mrs. J. P. Reando.

Salmon Wiggle.

$1\frac{1}{2}$ cups milk, 4 tb. butter, 3 tb. flour, 1 cup salmon, 1 cup peas, pepper and salt to taste. Make a sauce of milk, butter and flour. Add peas and salmon and serve on toast or saltines.

Mrs. Merle Moore.

Sardine Salad.

Slice Bermuda onions thin. Soak in cold water. Drain and squeeze dry. Stir in 1 can of sardines, 1 t. salt, pepper and paprika and 2 tb. vinegar. Add more salad oil if desired.

Mrs. Joan Cuneo.

Shrimps and Rice.

1 tb. butter, 1 tb. onion juice cooked together. $1\frac{1}{2}$ cups boiled rice, 2 tb. tomato catsup, 1 can shrimps, $\frac{1}{2}$ cup cream, pinch salt.

Mrs. Joan Cuneo.

Baked Hash

$1\frac{1}{2}$ cups chopped meat, $1\frac{1}{2}$ cups mashed potato, salt and pepper, 1 t. onion, $\frac{1}{3}$ cup boiling water or stock, 1 cup cracker crumbs or 2 cups soft bread crumbs. Put in baking dish with 2 tb. butter scattered on top. Baked 'til meat is thoroughly heated.

Margaret Ray.

Beef Loaf.

$1\frac{1}{2}$ lbs. lean beef, chopped fine, 2 eggs, 1 tb. salt, 1 t. pepper, 1 cup cracker crumbs. Mix well, form in a loaf and bake.

Mrs. J. P. Reando

Beef Loaf.

2 lbs. round steak. $\frac{3}{4}$ cup milk, 1 egg, 1 t. butter, salt and pepper, 4 crackers rolled fine. Wet a pan with cold water and press the mixture firmly. Top with bread crumbs and bits of butter. Bake 1 hour.

Mrs. Merle Moore.

Broiled Mutton.

Select lean mutton and remove fat and membrane. Pound 'til broken to a pulp. Fold over and press to $\frac{1}{4}$ inch thick. Broil in well greased gridiron. Serve hot, with butter, pepper and salt.

Mrs. Merle Moore.

Ham Toast.

Chop cold boiled ham very fine. Toast slices of bread, and butter them. Put ham on toast, and place in oven for few minutes. Beat up 6 eggs with a little milk, pepper and salt. Pour eggs into saucepan with a lump of butter. Stir 'til thick, but do not boil. Pour egg over ham on toast, and serve.

Mrs. Fred May.

Hamburg Roast.

2½ lbs. beef chopped fine. ½ lb. salt pork chopped fine, 1 onion. 1 cup crackers or bread crumbs. Mix; season as desired. Pack into pan and bake ¾ hour. This is good with mashed potatoes, or if desired to slice for sandwiches, add one well beaten egg.

Mrs. Henry Whitney.

Potted Ham.

1 qt. lean ham, ½ pt. fat, chopped very fine. 1 t. ground mace, ½ t. nutmeg and allspice, and a little pepper. Mix thoroughly, pound to a paste. Pack in small jars, cover with melted lard, and store in cool place.

Mrs. Fred May.

Scalloped Meat.

Make a brown sauce of 2 tb. fat, 3 tb. flour, 1½ t. salt, ¼ t. pepper, 1 t. onion, 1½ cup milk. Add 2 cups chopped meat. Cover with bread crumbs and lumps of butter. Bake 'til meat is thoroughly heated.

Margaret Ray.

Stewed Steak.

Sear round steak 'til brown. Add water to nearly cover. Simmer 'til tender. Remove meat. Add 1 tb. flour wet in cold water to the gravy, season to taste and add catsup or horseradish. Pour over meat and serve.

Mrs. Merle Moore.

Stuffed Hamburg.

1½ lbs. Hamburg Steak in greased baking pan. Place layer of steak and layer of cracker or bread crumbs, salt and pepper to taste and dot with butter. Add a little water and bake in hot oven ½ hour. Chopped onion may be added if desired.

Mrs. C. T. Batchelder.

Tough Beef made Palatable.

1 big slice beef. Pound in all flour it will hold. Heat a little suet in spider. Seer meat on both sides. Put in covered dish with little water. Cook slowly about 2 hours. Thicken juice with flour to make gravy.

Mrs. Henry Whitney.

Veal Loaf.

2 lbs. veal, 1 slice salt pork. Put thru meat chopper. 2 crackers rolled fine, 2 tb. milk, 1 egg, salt, pepper, sage to taste. 1. tb. butter melted. Bake 1½ hours.

Mrs. Joan Cuneo

Baked Stuffed Peppers.

Cut green peppers in two lengthwise. Remove seed, soak in cold water. Stuff with bread crumbs seasoned with pepper, salt, mace, onion salt and little chopped meat if desired. Put in buttered pan and bake 'til soft.

Mrs. Joan Cuneo

Buttered Carrots.

Parboil 3 cups carrots cut in cubes for 10 minutes. Drain, cover with water and boil 'til tender. Melt 2 tb. butter, add 2 tb. lemon juice or vinegar. Pour over carrots and serve.

Mrs. Merle Moore.

Carrot Souffle.

Cook enough carrots to make 1 pt. when mashed. Season. Add 2 tb. gelatine softened in cup of water in which carrots were cooked. When it begins to set, fold in 1 cup whipped cream. Mix and put in mould. Serve cold, garnished with parsley.

Mrs. Merle Moore

Escalloped Corn.

Place alternate layers of canned corn and bread or cracker crumbs, salt and pepper to taste and butter on top in baking dish. Bake 'til top is browned. A little grated onion adds to this for a supper dish.

Mrs. Merle Moore.

Fried Cauliflower.

Place head of cauliflower in pan of boiling water. When tender, pick apart and put in deep dish with vinegar, pepper, salt and a few cloves. Soak for 1 hour. Drain. Dip in batter and fry in hot lard.

Mrs. Merle Moore.

Jellied Cabbage.

Soak 1 tb. gelatine in $\frac{1}{4}$ cup cold water and dissolve in 1 cup boiling water. Add 1 cup each sugar, and vinegar. 1 t. salt, lemon juice. Strain, cool, and add 2 cups shredded cabbage, and few slices stuffed olives.

Mrs. Joan Cuneo.

Macaroni with Tomato or Corn.

$\frac{1}{2}$ pt. broken macaroni boiled 10 minutes in salted boiling water. Drain. Put layer of macaroni in baking dish, layer cracker crumbs, 'til dish is filled. Add 1 cup tomatoes or corn, cheese, and butter on top. Season to taste. Fill up surface with milk and bake 'til top is browned.

Mrs. Henry Whitney.

Parsnip Dainty.

Grate six parsnips, add 1 egg, $\frac{1}{2}$ cup flour, pinch salt. Drop from spoon into deep fat.

Mrs. Joan Cuneo.

Potato Cakes.

1 cup mashed potato, $\frac{1}{2}$ cup milk, 1 t. baking powder, 1 egg. Enough flour to make mixture drop easily from spoon. Fry on hot griddle.

Mrs. Fred May.

Potato Puff.

1 cup hot milk, 1 t. melted butter, 2 cups mashed potatoes. Beat 'til light. Add 1 egg and 2 tb. grated cheese. Salt and pepper. Pour in buttered baking dish, and bake 'til brown.

Mrs. Merle Moore.

Potato Puff.

2 cups mashed potatoes, seasoned, 2 tb. melted butter, 2 eggs, beaten, 1 cup cream or milk. Pour in deep dish and bake in quick oven.

Mrs. Wallace Haynes.

Stuffed Cabbage.

Parboil large cabbage 'til thoroly wilted. Drain, cool. Unfold leaf by leaf 'til heart is reached. Chop tender leaves and add to stuffing made of 2 ounces fat salt pork, 2 ounces tender beef, both chopped fine. 1 ounce butter, yolks of 2 eggs, salt, pepper and bit of onion. $\frac{1}{2}$ cup bread crumbs beaten with the eggs, add butter, meat and seasoning. Make into ball and place in cabbage. Fold leaves and bake for 3 or 4 hours. Baste with butter and little water and lemon juice.

Mrs. Merle Moore.

Surprise Potatoes.

8 raw potatoes peeled and sliced as for French fried. Soak in cold salted water for 1 hour. Drain. Melt 2 tb. butter. Stir in potatoes 'til all are covered with butter. Put in large pan, salt and pepper and bake in hot oven.

Mrs. Merle Moore.

Tomato Cream Toast.

3 tb. melted butter, 1 tb. sugar, $\frac{1}{2}$ t. salt, $1\frac{1}{2}$ cups stewed tomatoes, $\frac{1}{4}$ tb. soda, $\frac{1}{2}$ cup scalded cream. Pour over toast and serve.

Mrs. Henry Whitney.

Asparagus Salad

Cook tips of asparagus 'til tender. Drain and cool. French dressing and strips of red pepper.

Margaret Ray.

Cabbage Salad.

1 pt. finely chopped cabbage. Pour over it a dressing made of 3 tb. lemon juice, 2 tb. sugar, $\frac{1}{2}$ cup whipped cream, beaten together.

Mrs. Wallace Haynes.

Cabbage Salad.

2 cups chopped cabbage, $\frac{1}{2}$ cup chopped cucumbers. Marinate in boiled dressing. Put in salad dish with lettuce leaves border. Add slices of tomato and sprigs of parsley. Pour more dressing over all.

Marion Haynes.

Cucumber Salad.

Slice as many cucumbers as desired. Soak in cold water and drain, sprinkle lightly with salt and cayenne pepper and vinegar and oil if desired. Serve on lettuce leaves.

Mrs. Henry Whitney.

Fruit Salad.

2 oranges, 6 bananas, 3 slices pineapple, any kind of berries in season, mix well with French dressing; sprinkle nut meat on top. Serve very cold.

Margaret Ray.

Kidney Beans and Cabbage Salad.

1 can kidney beans, 2 cups chopped cabbage. Line salad dish with lettuce leaves, then put row of cabbage and beans in centre. Pour dressing on. Garnish with parsley.

Marion Haynes.

Pear Salad.

Pare and cut in half ripe pears. Remove core and fill hollow with chopped apple, raisins and nuts, mixed with a milk dressing. Serve on crisp lettuce.

Marion Haynes.

Stuffed Tomatoes.

Remove skin and some pulp from well shaped tomatoes. Fill centre with chopped cabbage and cucumber, with either boiled or french dressing.

Marion Haynes.

Tomato Jelly Salad.

2 cups tomatoes, 1 slice onion, 2 cloves, $\frac{1}{2}$ t. salt, $\frac{1}{2}$ t. paprika, $\frac{1}{2}$ cup cold water, $1\frac{1}{2}$ tb. gelatine. Soak gelatine. Cook rest of things 10 minutes. Mix, turn into mould. Serve on lettuce leaves with shredded cabbage.

Maddalena Cuneo.

CAKES**Apple Sauce Cake.**

Cream 1 cup sugar and $\frac{1}{2}$ cup shortening. Dissolve 1 t. soda in little warm water and stir into 1 cup sour apple sauce. Beat all thoroly. Add $1\frac{3}{4}$ cups flour, pinch salt, $\frac{1}{2}$ t. cloves, 1 t. cinnamon, nutmeg and 1 cup raisins.

Mrs. Wallace Haynes.

Apple Cake.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup cooked apples, 2 cups flour, 2 tb. water, 1 t. soda.

Mrs. Walter Adams.

Apple Sauce Cake.

1 cup unsweetened apple sauce, $\frac{1}{2}$ scant cup shortening. 1 cup of sugar, 1 t. of soda, $\frac{1}{2}$ t. of cloves, $\frac{1}{2}$ t. of cinnamon, 2 cups of flour, $\frac{1}{2}$ cup of raisins.

Mrs. Merle Moore.

Bride Cake.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 t. cream tartar, $\frac{1}{2}$ t. soda, $\frac{1}{2}$ cup milk, 3 eggs whites, $1\frac{1}{2}$ cup flour. Beat.

Mrs. Flint M. Bissell.

Cheap Dark Cake.

1 egg, $\frac{1}{2}$ cup maple syrup, $\frac{1}{2}$ cup sugar, 1 cup sour cream, 1 cup chopped raisins, 2 cups flour, $\frac{1}{2}$ t. salt, $\frac{1}{2}$ t. soda, $\frac{1}{2}$ t. allspice, cinnamon and cloves.

Mrs. Henry Whitney

Cheap Fruit Cake.

1 cup sugar, butter size of egg, 1 cup water, 1 cup raisins. Boil. Cool. Add 1 t. soda, 2 t. baking powder. Flour to make good batter.

Mrs. J. P. Reando

Cheap Cake.

$\frac{1}{4}$ cup butter, whites 2 eggs. Fill cup with cold water. $1\frac{1}{2}$ cups flour, 1 cup sugar, 2 t. baking powder. Mix thoroly. Vanilla.

Mrs. Henry Whitney.

Chocolate Cake.

Yolk of 1 egg, $\frac{1}{2}$ cup milk, 2 heaping tb. chocolate. Cook. Add 1 cup sugar, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 2 tb. melted butter, 1 t. soda, 1 t. vanilla. Bake in layers.

Mrs. W. D. Adams.

Chocolate Cake.

$\frac{1}{2}$ cup cocoa, 1 cup sugar, 3 tb. melted butter, 3 tb. melted lard, $1\frac{1}{2}$ t. soda, 3 tb. boiling water, 2 cups flour, 1 cup sour milk, 2 t. vanilla.

Margaret Ray.

Chocolate Caramel Cake.

Boil $\frac{1}{2}$ cup milk, 2 squares chocolate, yolk of 1 egg 'til smooth. Add 1 cup sugar, 1 tb. butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ t. soda, $1\frac{1}{2}$ cups flour.

Mrs. J. P. Reando.

Chocolate Layer Cake.

1 cup sugar, butter size of egg. Cream together. 1 cup milk, 1 beaten egg, 2 cups flour, 2 t. baking powder. Bake in two tins. Frost with 1 cup confectionery sugar. 1 square shaved chocolate, 3 t. hot water, 1 t. vanilla. Put in a bowl. set in hot water. Stir 'til consistency of custard and spread on cake.

Mrs. Merle Moore.

Cinnamon Cake.

$\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup shortening, 2 cups flour, 3 t. baking powder, pinch salt, 1 egg, $\frac{2}{3}$ cup milk. Sift cinnamon and sugar on top.

Mrs. Joan Cuneo.

Cream Cake.

Break 2 eggs in cup and fill with cream. Add 1 cup sugar, $1\frac{1}{2}$ cups flour, 1 t. cream tartar, $\frac{1}{2}$ t. soda, little salt. Flavor with vanilla. Bake in layers.

Mrs. Wallace Haynes.

Cream Cake.

1 egg, 1 cup sugar, 1 cup sour cream, 2 cups flour, $\frac{1}{2}$ t. soda, flavor, pinch salt.

Mrs. Fred May

Cream Sponge Cake.

2 eggs beaten in a cup, fill with sweet cream. 1 cup sugar, pinch salt, 1 t. baking powder, $1\frac{1}{2}$ cups flour. This may be made with 1 egg.

Mrs. C. T. Batchelder.

Cream Sponge Cake.

1 cup flour, 1 t. cream tartar, 1 cup sugar, 2 eggs, 2 tb. milk in cup, fill up with cream, $\frac{1}{2}$ t. soda dissolved in 1 tb. hot water, pinch salt.

Mrs. Charles May.

Coffee Cake.

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup coffee, $1\frac{1}{2}$ cups flour, 1 t. soda.

Mrs. Wallace Haynes.

Cousin Leila's Cake.

$\frac{1}{2}$ t. soda dissolved in 1 cup sour cream. Add 1 scant cup sugar, 1 cup chopped raisins, 3 cups flour, salt, cinnamon, and cloves.

Mrs. Wallace Haynes.

Dark Chocolate Cake.

$\frac{1}{2}$ cup grated chocolate or cocoa, $\frac{1}{2}$ cup milk. Cook 'til thick. Cool. 1 yolk beaten, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, 1 t. soda, 2 cups flour. Vanilla.

Mrs. H. F. Whitney.

Dark Chocolate Cake.

Yolk of 1 egg, $\frac{1}{2}$ cup cocoa, $\frac{1}{2}$ cup milk. Boil 'til thick. Cool. Add 1 cup sugar, $\frac{1}{2}$ cup milk, 2 scant cups flour, and the white beaten stiff, 1 t. soda, 1 t. vanilla.

Mrs. Merle Moore.

Dutch Apple Cake.

Sift together 2 cups flour, $\frac{1}{2}$ t. salt, $\frac{1}{2}$ t. soda, 2 t. cream tartar. Work in $\frac{1}{4}$ cup butter, 1 egg beaten, 1 cup milk. Put into tin and press pared and quartered apples into dough. Sift sugar and cinnamon on top.

Mrs. Wallace Haynes.

Economical Chocolate Cake.

1 tb. butter creamed with 1 cup sugar, yolk of 1 egg, 4 tb. cocoa dissolved in $\frac{1}{2}$ cup boiling water, $1\frac{3}{4}$ cups flour, 1 t. baking powder, pinch of salt, 1 t. soda dissolved in $\frac{1}{2}$ cup boiling water. Vanilla. Use white of egg for frosting.

Mrs. Joan Cuneo.

Edith's Molasses Cake.

$\frac{2}{3}$ cup sugar, 1 egg, 1 cup raisins, $\frac{2}{3}$ cup cream, $\frac{1}{3}$ cup milk, 2 tb. molasses, 2 cups flour, pinch salt. Bake in moderate oven. Put whipped cream over top.

Mrs. Wallace Haynes.

Eggless White Cake.

1 cup sugar, $\frac{2}{3}$ cup milk, 2 scant tb. shortening, 1 heaping t. baking powder. Flavor and beat thoroughly.

Mrs. Fred May.

Fanny's Marble Cake.

White Part; $\frac{1}{4}$ cup butter, $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ cup milk, 1 cup flour, whites 2 eggs, 1 t. baking powder.

Dark part; $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup molasses, $\frac{1}{4}$ cup milk, $1\frac{1}{4}$ cups flour, yolks 2 eggs, 1 t. baking powder, $\frac{1}{2}$ t. each, cloves, cinnamon, nutmeg and mace. Mix two parts separately. Beat 'til light. Put in a pan a spoonful at a time, first light, then dark mixture.

Mrs. Wallace Haynes.

Feather Cake.

1 cup sugar, 1 cup milk, 1 egg, 1 tb. butter, 2 t. baking powder, 2 cups flour. Cream butter and sugar, sift flour and baking powder and add milk and egg. Beat well.

Mrs. Merle Moore.

Fudge Cake.

Boil 2 squares chocolate in $\frac{1}{2}$ cup of milk 'til thick. Add 1 cup sugar, 1 t. soda dissolved in 3 tb. hot water. $1\frac{1}{2}$ cups flour, butter size of egg, $\frac{1}{2}$ cup milk, 1 egg.

Mrs. J. P. Reando.

Fudge Cake.

2 squares chocolate, 1 cup sugar, $\frac{1}{2}$ cup boiling water. Cook 'til smooth. Add $\frac{1}{4}$ cup shortening. Stir in scant 2 cups barley flour, $1\frac{1}{2}$ t. baking powder, pinch salt, 1 t. vanilla. Beat thoroughly and add 1 t. soda dissolved in $\frac{1}{2}$ cup boiling water. Bake in quick oven.

Mrs. F. M. Bissell.

Hot Milk Sponge Cake.

2 eggs beaten, 1 cup sugar, beat. Sift 2 t. baking powder, 1 cup flour, 1 t. butter, pinch of salt. Add $\frac{1}{2}$ cup hot milk last. Flavor with vanilla.

Mrs. Merle Moore.

Jelly Roll.

3 eggs, beaten, 1 cup powdered sugar, 1 cup flour, 1 t. cream of tartar, $\frac{1}{2}$ t. soda dissolved in 3 t. water. Bake in 2 tins. Turn bottomside up on a towel. Spread evenly with jelly and roll up quickly. Wrap in a towel.

Mrs. Henry Adams.

Jelly Roll.

1 egg, $\frac{1}{2}$ cup sugar, 4 tb. milk, $1\frac{1}{2}$ t. baking powder, $\frac{2}{3}$ cup flour. Beat egg, add sugar, then milk. Sift flour and baking powder. Flavor to suit. Put on jelly and roll while warm.

Mrs. Merle Moore.

Johnny Cake.

$\frac{2}{3}$ cup cream, $1\frac{1}{2}$ cups milk, $\frac{1}{2}$ cup sugar, 1 t. cream tartar, $\frac{1}{2}$ t. soda, $\frac{1}{2}$ t. salt, $1\frac{1}{2}$ cups corn meal, $1\frac{3}{4}$ cups flour. Mix. Add beaten white of 1 egg, vanilla. Bake in layers and serve with bananas and whipped cream.

Mrs. Charles May

Layer Cake

1 egg, 1 cup sugar, 3 tb. sweet cream, $\frac{1}{2}$ cup milk, 2 t. cream tartar, 1 t. soda, 2 cups flour.

For Dark—Take $\frac{1}{3}$ of batter and add 3 tb. black molasses, $\frac{1}{2}$ t. any kind spices desired.

Mrs. Walter Adams

Love Knots

1 egg, 2 tb. sugar, 4 tb. sweet cream, pinch salt. Flour enough to knead very hard. Roll out, cut in strips, tie in a knot and fry in hot fat.

Mrs. C. T. Batchelder

Maple Cake

Whites 3 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ t. cream tartar, $\frac{1}{4}$ t. soda, 1 cup maple sugar, $1\frac{3}{4}$ cups flour.

Mrs. Wallace Haynes

Maple Cake

1 egg, beaten, $\frac{2}{3}$ cup maple syrup, 1 cup sweet cream, 2 cups flour, 2 t. baking powder, $\frac{1}{4}$ t. salt.

Mrs. Merle Moore.

Maple Fruit Cake

1 cup sugar, 1 egg, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 1 t. soda, 1 cup chopped raisins, 2 cups flour, nutmeg and cinnamon.

Mrs. J. P. Reando.

Milkless, Eggless, Butterless Cake

1 cup water, 1 cup brown sugar, $\frac{1}{3}$ cup lard, 2 cups raisins, pinch salt. 1 t. each cinnamon and nutmeg. Boil 3 minutes. When cool add 1 t. soda dissolved in hot water, 2 cups flour, $\frac{1}{2}$ t. baking powder. Bake in slow oven.

Mrs. Fred May.

Kenneth's Fudge Cake

2 cups brown sugar, 2 tb. butter, 2 eggs, 2 squares chocolate, $\frac{1}{2}$ cup boiling water, 2 cups bread flour, 1 t. soda, $\frac{1}{2}$ cup sour milk. Bake in moderate oven.

Mrs. Flint Bissell.

Molasses Cake.

1 cup sugar, 1 cup molasses, 2 tb. shortening, 1 cup hot water, 1 t. soda, $\frac{1}{2}$ t. salt, Spices to suit taste. Enough flour to thicken.

Mrs. Merle Moore.

Mother's Pork Cake.

1 cup chopped pork, 1 cup boiling water poured over pork. 1 cup molasses, 1 cup sugar, 1 cup raisins, 1 egg, 4 cups flour, 1 t. soda.

Mrs. Walter Adams.

Nut Cake.

2 eggs, 1 cup sugar, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup nut meats, 1 t. baking powder, $1\frac{1}{2}$ cups flour.

Mrs. Walter Adams.

25
25
25

One Egg Cake.

1 cup sugar, 1 t. cream tartar, $\frac{1}{2}$ t. soda, 1 egg, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour.

Mrs. Charles May

Orange Cake.

Sift $1\frac{1}{4}$ cups pastry flour with pinch of salt and 2 t. baking powder. Beat 1 cup sugar, yolks of 3 eggs and whip 'til creamy. Add $\frac{1}{4}$ cup cold water and juice and grated rind of $\frac{1}{2}$ orange. Add flour last. Beat thoroly. Bake 30 minutes in moderate oven.

Mrs. F. M. Bissell.

Pork Cake.

1 cup sugar, 1 cup molasses, 1 cup raisins, 1 cup milk, 5 cups flour, 1 t. soda, $\frac{1}{2}$ t. cinnamon, cloves and nutmeg. Bake 1 hour. Makes 2 loaves.

Mrs. H. F. Whitney

Scripture Cake.

1 cup butter,	—Judges 5:25.
1 cup sugar,	—Jeremiah 6:20.
1 cup water,	—Genesis 24:17.
6 eggs,	—Isaiah 10:14.
$3\frac{1}{2}$ cups flour,	—1 Kings: 4:22.
1 tb. honey,	—Exodus 10:14.
Pinch salt,	—Leviticus 2:13.
2 cups raisins,	—1 Samuel 30:12.
2 cups figs,	—1 Samuel 30:12.
Spices to taste,	—1 Kings 10:10.

Follow Solomon's rule for making a good boy and your cake will be all right. Proverbs 23,14.

Mrs. Joan Cuneo.

Short Cake.

2 cups bread flour, $\frac{1}{2}$ t. salt, 3 t. baking powder, $\frac{1}{4}$ cup butter, 1 egg, 1 cup milk.

Mrs. Joan Cuneo.

Silver Cake.

Put whites of 2 eggs in measuring cup. Add soft butter to fill the cup half full. $\frac{1}{2}$ cup sweet milk, 1 cup sugar, $1\frac{1}{2}$ cups flour, 1 t. cream tartar, $\frac{1}{2}$ t. soda.

Mrs. Walter Adams.

Soft Ginger Cake.

$\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup sour cream or $\frac{1}{4}$ cup butter, 2 cups flour. Pinch salt.

Mrs. Fred May.

Spice Cake.

1 cup sugar, 2 tb. butter, 3 tb. molasses, 1 t. cinnamon, $\frac{1}{2}$ t. cloves, $\frac{1}{2}$ t. nutmeg, 1 t. soda in 1 cup sour milk. 2 cups flour and $\frac{1}{2}$ cup raisins.

Mrs. Merle Moore.

Spice Cake.

1 cup sugar, 2 cups flour, 1 cup sour milk, $\frac{1}{2}$ cup raisins, butter size of large egg, $\frac{1}{2}$ t. cloves, 1 t. soda, pinch salt. Cook in moderate oven.

Mrs. Wallace Haynes.

Sponge Cake.

2 eggs, 1 cup sugar, $1\frac{1}{2}$ cups flour, 4 tb. cold water, 1 t. cream tartar, $\frac{1}{2}$ t. soda, Flavor with lemon. Put all in a dish together and beat as much as you have a mind to.

Mrs. Walter Adams.

Sponge Cake.

2 eggs beaten, $\frac{3}{4}$ cup sugar, Beat. 1 cup flour, 1 t. baking powder, pinch salt. Mix thoroughly. Add $\frac{1}{2}$ cup milk and butter size of hickory nut boiled together. Bake in quick oven.

Mrs. Merle Moore.

Sunshine Cake.

Beat whites of 3 eggs stiff. $\frac{1}{2}$ t. cream of tartar, pinch of salt. Beat. $\frac{1}{2}$ cup sugar, beaten yolks. Beat some more. Fold in $\frac{1}{2}$ cup bread flour. Vanilla.

Mrs. Joan Cuneo.

Tea Cake.

1 egg, $\frac{1}{2}$ cup sugar, 4 tb. milk, 2 tb. cream, 1 t. cream tartar, $\frac{1}{2}$ t. soda, pinch salt, flavoring, 1 heaping cup flour.

Mrs. Fred May.

White Cake.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup milk, 2 cups flour, 2 t. cream tartar or 3 t. baking powder, 1 t. soda, 1 t. vanilla. Whites of 2 eggs well beaten. Bake $\frac{1}{2}$ hour.

Mrs. Henry Whitney.

Cream Filling.

Moisten $1\frac{1}{2}$ tb. cornstarch with little milk. Heat 1 cup milk, 4 tb. Maple Syrup, salt and cornstarch. Cook 'til thick. Remove from fire and add beaten yolk of 1 egg. Cool.

Mrs. J. P. Reando.

Cream Frosting.

1 cup sugar, 4 tb. cream. Boil 4 minutes.

Mrs. Henry Whitney.

Frosting.

To stiffly beaten white of one egg add slowly 1 cup of sugar and 2 tb. water that has boiled till it hairs.

Mrs. W. D. Adams.

Frosting.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup milk, butter size of egg. Boil 'til thick enough to spread.

Mrs. J. P. Reando.

Icing. -

1 cup powdered sugar, juice 1 lemon • beaten smooth. Add a little water if necessary.

Mrs. Wallace Haynes.

Maple Frosting.

1 cup Maple Syrup boiled 'til hairs. Beat white of egg and add slowly.

Mrs. Merle Moore.

Mocha Frosting.

1 cup powdered sugar, 4 tb. cocoa, 1 tb. butter, work together, add 2 tb. strong coffee, $\frac{1}{2}$ t. vanilla. A nice frosting is made by using sweet cream instead of coffee.

Mrs. Fred May.

Orange Cake Filling.

1 egg, 1 cup sugar, juice and rind 1 orange. Beat all together and cook 'til thick.

Mrs. Merle Moore.

Plain Frosting.

1 cup powdered sugar. Butter size of walnut. Water enough to make consistency of thick cream. Flavor with vanilla or lemon.

Mrs. Henry Whitney.

Walnut Filling.

1 cup pounded walnut meats. 1 cup cream, 1 cup sugar. Cook 'til frothy. Cool. Spread.

Mrs. Fred May.

Apple Custard Pie.

Into an unbaked crust put quarters of peeled tart apples. Mix 1 cup milk, 1 cup sugar, 1 heaping tb. flour or cornstarch and pour over apples. Put on bits of butter, sprinkle with nutmeg and bake.

Mrs. Fred May.

Banana Pie.

Bake crust first. Slice into it 2 bananas. Scald 1 cup of milk, $\frac{1}{2}$ cup sugar, 2 tb. flour, yolks of 2 eggs. Cook 'til thick and pour over bananas. Beat whites and spread on top. Brown in quick hot oven.

Mrs. Fred May.

Boiled Cider Pie.

1 cup boiling water, $\frac{1}{2}$ cup butter, 2 cups sugar, $\frac{1}{2}$ cup boiled cider, 3 tb. flour. Cook together. When cool add 1 egg beaten, and 1 tb. lemon. Bake in 2 crusts.

Mrs. Fred May.

Cranberry Pie,

1 cup cranberries, 1 cup sugar, $\frac{1}{2}$ cup raisins, 2 tb. flour, 1 cup water. Mix well, and let come to a boil.

Mrs. Merle Moore.

Cream Pie.

Heat 2 cups milk, sweeten to suit. $1\frac{1}{2}$ eggs, 2 tb. cornstarch. Frost with half of white of egg.

Mrs. W. D. Adams.

Cocoanut Pie.

1 cup shredded cocoanut, $1\frac{1}{2}$ cups milk, yolks of 2 eggs, 2 tb. sugar. Beat. Bake in 1 crust. Use whites for meringue top.

Mrs. J. P. Reando.

Lemon Pie.

1 lemon, juice and rind, 1 cup sugar, 2 tb. butter, 1 tb. cornstarch, 1 cup boiling water, 2 yolks. Cook 'til thick. Use white of eggs with 1 tb. sugar for meringue.

Mrs. Charles May.

Lemon Pie--1 Crust.

$\frac{3}{4}$ cup sugar, 2 tb. cornstarch, yolks 2 eggs, juice 1 lemon, 1 cup boiling water. Use whites for meringue.

Mrs. C. T. Batchelder.

Lemon Pie--2 Crusts.

1 cup sugar, $\frac{1}{2}$ cup flour, $\frac{3}{4}$ cup cold water, 1 lemon, 2 eggs.

Mrs. C. T. Batchelder.

Mock Apple Pie.

1 cup rolled crackers, 2 cups water, $1\frac{1}{2}$ cups sugar, 1 t. cinnamon, 2 t. cream tarter. Boil together. Bake in 2 crusts.

Mrs. Fred May.

Mock Mince Pie.

3 crackers rolled fine. $\frac{1}{2}$ cup vinegar, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup water, 2 eggs, all kinds of spices. Mix well and bake as regular mince pie.

Mrs. Fred May.

Pineapple Pie.

3 eggs, 1 can grated pineapple, 4 tb. cornstarch, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup sugar, 3 tb. lemon juice, pinch salt, 6 tb. powdered

sugar. Heat pineapple, add sugar, and when boiling add cornstarch diluted in cold water. Add lemon juice and beaten yolks. Use whites for meringue. This makes 2 pies.

Marion Haynes.

Raisin Pie.

1 lb. raisins, 1 cup molasses, 1 qt. water boiled together 1 hour. Add 1 tb. flour, 1 small piece butter. Bake with 2 crusts. This makes 3 pies.

Mrs. Walter Adams.

Raisin Pie.

1 cup chopped raisins, 1 cup hot water, 1 cup sugar, boil 10 minutes. 1 cracker rolled fine, 1 egg, 1 t. melted butter. Bake in 2 crusts.

Mrs. J. P. Reando.

Rhubarb Pie.

1 egg, 1 cup chopped rhubarb, 1 cup sugar, 1 tb. flour, $\frac{1}{2}$ cup chopped raisins.

Mrs. Henry Adams.

Rhubarb Pie.

•1 egg, 1 cup chopped rhubarb, 1 cup sugar, 1 tb. flour. Bake this in two crusts.

Mrs. Walter Adams.

Sour Cream Pie.

Mix 1 cup sour cream, 1 cup sugar, $\frac{1}{2}$ cup raisins, chopped. 2 tb. cornstarch, yolk 1 egg, $\frac{1}{2}$ t. cinnamon, $\frac{1}{4}$ t. cloves, nutmeg. Bake in 1 crust. Use white for meringue.

Mrs. Flint M. Bissell.

Sweet Cream Pie Crust.

To 1 cup thick sweet cream add 2 cups flour sifted with 1 t. baking powder and pinch of salt.

Mrs. Fred May.

Vinegar Pie.

1 cup sugar, 1 tb. flour mixed. Add 1 tb. vinegar, butter size of walnut, 1 cup boiling water, grate nutmeg on top before putting on top crust.

Mrs. Henry Adams.

Wonder Pie.

Stew and mash two apples. 1 yolk beaten, $\frac{1}{2}$ cup sugar, small piece butter, 1 t. flour. Put in pie crust and bake. Use white for meringue top, with sugar sifted on it.

Mrs. J. P. Reando

Baked Blackberry Pudding.

1 beaten egg, $\frac{1}{2}$ cup sugar, 1 cup milk, 2 cups flour. 2 t. baking powder, 1 t. salt. Put half of batter in greased pudding dish. Cover with layer of blackberries. Spread over remaining batter. Bake in moderate oven or steam 1 hour. Serve with lemon sauce.

Lemon Sauce

$\frac{1}{2}$ cup sugar, 2 big tb. flour, $\frac{1}{2}$ t. salt. Moisten with little cold water. Add 2 cups boiling water. Cook 'til clear. Add juice of $\frac{1}{2}$ lemon or 1 t. lemon extract. Small piece of butter.

Mrs. Henry Whitney.

Baked Bananas.

2 bananas, 2 tb. sugar, $\frac{3}{4}$ tb. melted butter, 1 tb. boiling water, juice $\frac{1}{2}$ lemon. Peel and cut bananas lengthwise in half. Lay on agate pan. Mix rest of ingredients and pour $\frac{1}{2}$ over the bananas. Use rest for basting. Bake in slow oven 15 minutes.

Maddalena Cuneo.

Banana Custard.

Scald 1 pt. milk, add 2 eggs beaten, pinch of salt, $\frac{1}{4}$ cup sugar, Cook in double boiler 'til thick. Vanilla. Pour over sliced bananas.

Margaret Ray.

Banana Washington Pie.

1 cup sugar creamed with 1 tb. butter, yolk 1 egg, $\frac{3}{4}$ cup milk, 1 t. vanilla. 1 cup flour, 2 t. baking powder, pinch of salt. Beat well. Bake in moderate oven.

For filling--Butter size of egg mixed with powdered sugar to thickness to spread. Put layer of sliced bananas. Beat white of egg and put on top.

Mrs. J. P. Reando.

PUDDINGS**Black Lucy.**

3 cups hot water, $\frac{1}{2}$ cup sugar, 1 tb. cocoa, $\frac{1}{2}$ t. salt, $\frac{1}{2}$ cup rice. Put in baking dish, cover and bake 4 hours. Serve hot, with cream or milk.

Mrs. Henry Whitney.

Brown Betty.

Pare and slice soft apples. Put in buttered baking dish. Layer of bread crumbs, then apples, sprinkle with sugar and dots of butter. Pour in milk 'til dish is $\frac{2}{3}$ full. Cover and bake.

Mrs. Charles May.

Cider Pudding.

1 pint cider, 1 cup chopped suet, 1 cup molasses, 4 cups flour, 1 t. soda, 1 t. salt, raisins and currants. Steam 3 hours.

Mrs. Joan Cuneo.

Chocolate Pudding.

1 pt. boiling coffee, 1 cup sugar, 3 tb. cornstarch, 1 tb. cocoa. Mix cocoa and cornstarch in cold water, add hot coffee and sugar, 1 t. vanilla.

Mrs. Flint M. Bissell.

Chocolate Bread Pudding.

Scald 2 cups milk, add 1 cup bread crumbs. 1 ounce chocolate cut fine, $\frac{1}{4}$ cup boiling water. Cook 'til smooth. Add $\frac{1}{3}$ cup sugar, pinch of salt, 1 egg beaten, $\frac{1}{2}$ t. vanilla. Bake 1 hour in moderate oven.

Margaret Ray.

Chocolate Rice Pudding.

1 qt. milk, $\frac{1}{2}$ cup rice, 1 tb. butter, 2 tb. chocolate, 5 heaping tb. sugar. Cook in double boiler 2 hours. Flavor with vanilla.

Mrs. Fred May.

Cocoanut Pudding.

3 cups milk, 3 crackers, broken. 3 eggs beaten, $\frac{1}{2}$ cup cocoanut, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ t. salt, vanilla. Sprinkle cocoanut and nutmeg on top. Bake $\frac{1}{2}$ hour standing in pan of water.

Mrs. Joan Cuneo.

Cornstarch Peanut Pudding.

2 cups milk, 3 tb. honey, 4 tb. cornstarch, 3 tb. peanut butter. Pinch salt, $\frac{1}{4}$ cup chopped peanuts. Scald milk, add rest of ingredients, except peanuts. Stir 'til smooth and bake 'til firm. Sprinkle peanuts on top.

Maddalena Cuneo.

Cracker Cocoanut Pudding.

6 crackers rolled fine, 4 tb. cocoanut, 2 cups milk, yolk 2 eggs, $\frac{1}{3}$ cup sugar. Scald milk, add dry ingredients. Cook 'til thick. Stir constantly. Pour in buttered baking dish, frost with whites of beaten eggs. Brown in oven.

Margaret Ray.

English Pudding.

1 cup molasses, $\frac{1}{2}$ cup butter, 1 cup milk, 1 cup raisins, $3\frac{1}{2}$ cups flour, 1 t. soda, 1 t. all kinds spices. Steam 'til done.

Mrs. W. D. Adams.

Frozen Rice Pudding.

$\frac{1}{4}$ cup rice, 2 cups milk, $\frac{1}{4}$ cup raisins, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ t. vanilla, 1 egg, salt. Cook rice and raisins in milk, 'til soft. Add sugar and salt. Just before removing from fire, add beaten egg, vanilla. Cool. Freeze.

Mrs. F. M. Bissell.

Graham Pudding.

2 cups graham flour, 1 cup milk, $\frac{1}{2}$ t. soda, $\frac{1}{2}$ cup raisins or blueberries, $\frac{1}{2}$ cup molasses, pinch of salt. Steam $2\frac{1}{2}$ hours.

Mrs. Henry Adams.

Graham Pudding.

$1\frac{1}{2}$ cups graham flour, 1 cup milk, $\frac{1}{2}$ cup molasses, 1 t. soda, $\frac{1}{4}$ t. cinnamon, $\frac{1}{4}$ t. salt, little nutmeg, $\frac{1}{2}$ cup raisins. Pour in buttered dish and steam 2 hours. Serve with sweetened cream or hard sauce.

Mrs. Merle Moore.

Graham Pudding.

2 cups graham flour, 1 cup milk, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ t. soda, pinch salt. Steam until done.

Mrs. W. D. Adams.

Grape Nut Pudding.

$\frac{1}{2}$ cup grape nuts, 2 eggs, $\frac{1}{2}$ t. salt, $\frac{1}{4}$ cup sugar, 2 cups milk, $\frac{1}{4}$ t. cinnamon. Cover grape nuts with hot water and soak for 30 minutes. Beat eggs, sugar and milk. Add rest of mixture. Bake until firm. Serve with or without cream.

Maddalena Cuneo.

Indian Pudding.

1 qt. boiling milk, 1 cup sifted meal, 1 qt. sliced sweet apples. Cook until apples are soft. Add 1 cup molasses, 1 t. salt. Mix well. Then add 2 qts. milk. Bake 4 hours. Stir 3 or 4 times.

Mrs. Merle Moore.

Lemon Cream.

Dissolve 2 tb. cornstarch in little water. Add juice and rind of 1 lemon, 1 cup sugar. On this pour $2\frac{1}{2}$ cups boiling water. Add beaten yolks of 3 eggs. Cook slowly until thick. Stirring constantly. Fold in beaten whites. May be used next day.

Mrs. Fred May.

Maple Mousse.

Beat yolks of 4 eggs. Add one cup maple syrup. Boil 3 minutes. When cool add one pint whipped cream, then the whites beaten stiff. Pack in ice and salt for about 3 hours.

Mrs. Merle Moore.

Pompadour Rice.

To boiled rice add whipped and sweetened cream. Serve with mashed berries or fruit of any kind.

Mrs. Joan Cuneo.

Popped Corn Pudding.

1 cup popped corn, $2\frac{1}{2}$ cups milk, $1\frac{1}{2}$ squares chocolate, 2 eggs, $\frac{1}{2}$ cup Karo, 1 tb. Crisco, $\frac{1}{4}$ t. salt, $\frac{3}{4}$ t. vanilla. Put corn thru meat chopper to make 1 cup. Scald milk and chocolate. Add popcorn and let stand 15 minutes. Use white of egg for meringue.

Maddalena Cuneo.

Prune or Date Whip.

Stew prunes or dates, drain and put thru colander. 3 eggs, whites beaten, 2 cups sifted prunes or dates. Beat together. Brown in oven 15 minutes. Serve with custard made of egg yolks, 1 pt. milk, 1 tb. cornstarch.

Maddalene Cuneo.

Quick Snow Pudding.

1 pt. boiling water, 2 heaping tb. cornstarch, pinch salt, juice $\frac{1}{2}$ lemon, $\frac{1}{2}$ cup sugar. Add boiling water to other ingredients, in double boiler. Cook until clear and thick. Remove from stove and fold in whites of eggs beaten. Pour in mould. Use yolks and $\frac{1}{2}$ qt. milk for custard.

Mrs. Flint M. Bissell.

Spanish Cream.

Soak $\frac{1}{2}$ box gelatine in 1 qt. milk, $\frac{1}{2}$ hour. Add $\frac{2}{3}$ cup sugar, 1 t. salt. Let come to a boil. Add yolks 3 eggs beaten. $\frac{2}{3}$ cup sugar. Boil until thick. Beat whites, stir all together. Add 2 tb. vanilla. Put in mould and serve next day.

Mrs. Flint M. Bissell.

Steamed Chocolate Pudding.

1 square chocolate, melted with 1 tb. butter. 1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, 1 cup flour, 1 t. cream.

Mrs. Henry Whitney.

Suet Pudding.

1 cup each, suet, molasses, milk, 3 cups flour, 1 t. soda, $1\frac{1}{2}$ t. salt, $\frac{1}{2}$ t. ginger, $\frac{1}{2}$ t. nutmeg, $\frac{1}{2}$ t. cloves, 1 t. cinnamon, $\frac{1}{2}$ cup raisins. Steam in a buttered bread tin 3 hours. Serve with cream or any sauce.

Mrs. Henry Whitney.

Yorkshire Pudding.

1 cup flour, 2 eggs, salt, $\frac{1}{2}$ t. baking powder. Pour into well greased pan and bake $\frac{1}{2}$ hour. Nice to serve with roast beef.

Mrs. Merle Moore.

SAUCES**Brown Sauce.**

For apple pudding or dutch apple cake, 1 tb. butter, 2 tb. flour, 2 tb. sugar, 2 tb. molasses. Mix together until smooth. Add 1 cup cold milk and boil 10 minutes. Stir. Flavor. with lemon.

Mrs. Merle Moore.

Chocolate Sauce.

2 ounce chocolate melted with 1 tb. butter. Pour on 1 cup hot milk gradually. Add $\frac{1}{2}$ cup sugar, 1 t. vanilla. Served hot or cold.

Mrs. Fred May.

Chocolate Sauce.

1 cup sugar, $\frac{1}{2}$ cup cocoa, $\frac{1}{3}$ cup boiling water, 1 t. butter. Cook first three until it hairs, then add butter but do not stir. Cool.

Margaret Ray.

Maple Sugar Sauce.

1 cup maple syrup, 1 t. flour creamed with 1 tb. butter, little nutmeg. Heat syrup and add rest of ingredients.

Mrs. Merle Moore.

Pudding Sauce.

1 tb. butter, 1 cup sugar, 1 egg, juice and rind grated of 1 lemon, 1 tb. cornstarch dissolved in little cold water. 1 cup boiling water. Boil all together for few minutes.

Mrs. Merle Moore.

DRESSINGS

Mayonnaise Dressing.

1 t. salt, $\frac{1}{4}$ t. pepper, 1 tb. sugar, 1 t. mustard, yolks 2 eggs. Beat thoroughly. Add olive oil, a tablespoon full at a time, beating continually. 2 tb. vinegar, juice 1 lemon. If it gets too thick while beating add the vinegar and lemon juice. Makes 1 pt. and keeps indefinitely.

Mrs. Joan Cuneo.

Salad Dressing.

1 tb. vinegar, 1 tb. mustard, 1 tb. salt, 1 tb. oil or butter. Stir until smooth. Add 3 eggs and beat well. Then add 1 cup milk and 1 cup vinegar. Cook in double boiler, stirring constantly.

Mrs. Wallace Haynes.

Salad Dressing.

Mix 2 t. mustard smooth with little water. Add 2 t. sugar, 1 t. salt, $\frac{1}{2}$ cup sweet or sour cream, $\frac{1}{2}$ cup vinegar. Cook until thick. Stir constantly.

Mrs. Fred May.

Sour Cream Salad Dressing.

1 tb. sugar, 1 tb. salt, 1 t. mustard, 2 tb. flour, 1 cup sour cream, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water, 2 eggs beaten. Boil in double boiler until thick.

Mrs. Wallace Haynes.

EGGS

Bird's Nest.

Beat whites of eggs. Shape like nest on pieces of toast. Place yolks in center, season. Bake in quick oven.

Mrs. Joan Cuneo.

Eggs a la Caracus.

2 ounces dried beef, 1 cup tomatoes, $\frac{1}{4}$ cup grated cheese. 10 drops onion juice, dash cinnamon and cayenne, and salt. 2 tb. butter, 3 eggs. Chop beef, add tomatoes, cheese and seasoning. Melt butter and add mixture. When heated add eggs well beaten. Cook until eggs are of creamy consistency, stirring and scraping from bottom of pan.

Mrs. Flint M. Bissell.

Eggs in Nest.

Mash cold boiled potatoes, season. Form into nests on greased pan. Break an egg into each nest and sprinkle with pepper, salt and dots of butter. Bake until eggs are set.

Mrs. C. T. Batchelder.

Goldenrod Eggs.

4 hard boiled eggs, 2 tb. flour, $1\frac{1}{2}$ tb. butter, salt, and pepper, $1\frac{1}{2}$ cups milk, Separate whites and yolks. Chop whites. Make the sauce and add whites. Put yolks thru sieve. Pour mixture on slices of toast and sprinkle yolks on top.

Margaret Ray.

OMELETS**Omelet.**

4 eggs, 4 tb. milk, 2 t. butter, salt and pepper. Beat yolks, add milk and seasoning, beat whites and fold in. Melt butter in hot frying pan, fry and turn over half way. Serve at once.

Margaret Ray.

CHEESE**Cottage Cheese.**

Dish of thick sour milk. Pour boiling water over it until whey and curd separate. Strain. Moisten with sweet cream or butter, add salt, paprika and a little nutmeg.

Mrs. Henry Whitney.

Dutch Cheese.

Put a 3 or 4 qt. pail of skimmed milk in a warm place until sour. Then put pail in a kettle of hot water until whey and curd separate. Strain thru a cloth. Add 2 tb. salt. Tie cloth in a knot and hang up to drain for a half day. It will form a ball, and serve six people.

Mrs. Henry Whitney.

DOUGHNUTS**Doughnuts.**

1 cup sugar, 2 eggs, 1 cup milk, 1 t. cream tartar, $\frac{1}{2}$ t. soda, $\frac{1}{4}$ t. ginger, pinch salt. Flour to knead as soft as possible.

Mrs. Charles May.

Doughnuts.

1 cup sugar, 1 cup sour milk, 1 tb. melted lard, $\frac{1}{2}$ t. soda, $\frac{1}{4}$ t. salt, $\frac{1}{4}$ t. ginger. Flour enough to make soft dough. Maple syrup may be used in place of sugar.

Mrs. Fred May.

Potato Doughnuts.

1 cup sugar, 1 cup mashed potatoes, 1 cup milk, 2 eggs, $\frac{1}{2}$ t. cinnamon, 1 tb. butter, 2 heaping t. baking powder. Flour to make stiff dough.

Mrs. Merle Moore.

Potato Doughnuts.

1 cup sugar, 1 cup mashed potatoes, 1 cup sour milk, 1 egg, 1 t. soda, $\frac{1}{2}$ t. salt, $\frac{1}{2}$ t. cinnamon and nutmeg, 1 t. butter. Flour for soft dough.

Mrs. H. F. Whitney.

Raised Doughnuts.

1 cake yeast, $1\frac{1}{4}$ cups scalded milk. 1tb. sugar, $4\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup sugar, 3 tb. butter, $\frac{1}{4}$ mace, 1 egg, $\frac{1}{4}$ t. salt. Dissolve yeast and 1 tb. sugar in milk, add $1\frac{1}{2}$ cups flour, beat and let rise in warm place 1 hour. Add rest of ingredients. Roll $\frac{1}{8}$ inch thick. Cut with small doughnut cutter, cover, let rise. Drop in deep hot fat, with side uppermost which has been next to board.

Mrs. Merle Moore.

War Doughnuts.

1 egg, $\frac{2}{3}$ cup sugar, 1 cup sour milk, 1 t. soda, $\frac{1}{4}$ t. salt, 2 cups barley flour. Mix stiff enough to handle easily.

Mrs. H. P. Whitney.

COOKIES

Cream Cookies.

1 cup sour cream, 1 cup sugar, 1 t. soda, flour enough to roll.

Mrs. Walter Adams.

Chocolate Drop Cookies.

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 egg. $\frac{1}{4}$ t. salt, 2 squares chocolate, 2 cups flour, 3 tb. baking powder, $\frac{1}{2}$ cup milk.

Maddalena Cuneo.

Drop Cakes.

1 cup sugar, 1 cup shortening, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, 1 cup raisins, 1 egg, 1 t. soda, $\frac{1}{2}$ t. cinnamon and cloves. Flour enough for stiff dough. Drop from spoon.

Mrs. C. T. Batchelder.

Filled Raisin Cookies.

1 cup sugar, 1 egg, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 t. vanilla, $3\frac{1}{2}$ cups flour, 2 heaping t. baking powder.

Filling--:1 cup raisins, $\frac{1}{2}$ cup water, 1 cup sugar, 1 tb. flour. Cook until thickens. Jelly may be used for filling if desired.

Mrs. Carrol Batchelder.

Health Cookies.

$\frac{1}{2}$ cup wheat or rolled oats, $\frac{1}{2}$ cup milk or $\frac{2}{3}$ cup sour milk, 2 tb. fat, $1\frac{1}{2}$ tb. molasses, $\frac{1}{4}$ t. soda, $\frac{1}{2}$ t. salt. Bake in moderate oven.

Mrs. F. M. Bissell.

Jelly Jumbles.

Cream $\frac{1}{2}$ cup butter or lard with 1 cup sugar, $\frac{1}{2}$ t. soda, $\frac{1}{2}$ cup sour milk, flour to roll. Roll $\frac{1}{4}$ inch thick. Use dough-nut cutter for top layer, and biscuit cutter for bottom layer and put jelly in hole in centre of top.

Mrs. Fred May.

Maple Sugar Ginger Cookies.

Cream 1 cup butter or lard with 2 cups maple sugar, 1 egg, $\frac{1}{2}$ cup sour milk in which dissolve 1 t. soda. 1 t. ginger, $\frac{1}{2}$ t. salt, $\frac{1}{2}$ t. cream tartar. Flour to roll. Roll $\frac{1}{4}$ inch thick, cut and bake in slow oven.

Mrs. Fred May.

Molasses Drops

1 cup molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup warm water, $\frac{2}{3}$ cup flour, 2 t. ginger, 1 t. soda. Drop from spoon.

Mrs. C. T. Batchelder.

Molasses Cookies.

Into 2 cups molasses stir 1 tb. soda. Melt 1 cup lard in 1 cup hot water or hot coffee. Mix with molasses. Add 1 cup sugar, 1 tb. ginger, pinch of salt. Flour for soft dough. Roll quite thick.

Mrs. Fred May.

Never-failing Gingersnaps.

1 cup sugar, 1 cup molasses, 1 cup shortening, 1 egg, 1 tb. vinegar, 1 tb. ginger, 1 t. soda. Flour to roll thin.

Mrs. Fred May.

Sour Cream Cookies.

1 cup sugar, 1 cup sour cream, 1 t. soda, pinch of salt. Flour to roll out, $\frac{1}{2}$ t. nutmeg.

Mrs. Carroll Batchelder.

Oatmeal Cookies.

1 cup brown sugar, $\frac{1}{2}$ cup boiling water, 1 cup drippings, 5 cups rolled oats, 2 cups flour, 1 scant t. soda, pinch salt. Roll thin. Bake in hot oven.

Mrs. Merle Moore.

Perfect Cream Wafers.

2 cups flour, 1 t. baking powder, $\frac{1}{4}$ cup sugar, pinch salt. Add enough cream to make dough to roll. Roll thin. Cut in squares and bake until light brown. These will be like crackers, when cold.

Mrs. H. P. Whitney.

Sugar Cookies.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{4}$ cup milk, 2 cups flour, $\frac{1}{2}$ t. salt, 3 t. baking powder. Roll very thin. Bake in hot oven 10 minutes.

Maddalena Cuneo.

Vanilla Wafers.

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 egg, 4 tb. cream, 1 t. vanilla, $1\frac{1}{2}$ t. cream tartar, $\frac{3}{4}$ t. soda and flour to roll thin. Cook quickly.

Mrs. Fred May.

BREADS

Barley Nut Bread.

1 cup molasses, 3 cups barley flour, 3 t. baking powder, 1 cup walnuts, 1 t. salt, 1 egg, 1 cup milk. Bake in greased bread tin.

Mrs. E. M. Bissell.

Brown Bread.

1 cup each corn meal, graham, sour milk, flour, molasses. 1 t. soda, $\frac{1}{2}$ t. salt. Bake 1 hour.

Mrs. Fred May.

Boston Brown Bread.

1 cup graham flour, 1 cup cornmeal, 1 cup rye meal, $\frac{3}{4}$ tb. soda, 1 t. salt, $\frac{3}{4}$ cup molasses. 2 cups milk or $1\frac{3}{4}$ cups sour milk. Steam for about 2 hours.

Mrs. Flint M. Bissell.

Ginger Bread.

$\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ t. salt, 1 egg, 1 t. soda, 1 t. ginger, $1\frac{1}{2}$ cups flour.

Mrs. Henry Whitney.

Graham Bread.

$3\frac{1}{2}$ cups graham flour, $\frac{1}{2}$ cup molasses, $\frac{1}{3}$ cup sugar, $\frac{1}{2}$ t. salt, 2 cups sour milk, $1\frac{1}{2}$ t. soda. Let rise 45 minutes. Bake 1 hour.

Mrs. Merle Moore.

Nut Bread.

Sift $2\frac{3}{4}$ cups flour, 1 cup sugar, 4 t. baking powder, 1 t. salt. Add $\frac{3}{4}$ cup chopped nuts, 1 cup milk, 1 egg beaten. Let stand 20 minutes before baking.

Mrs. F. M. Bissell.

Oatmeal Bread.

1 cake yeast, $\frac{1}{2}$ cup lukewarm water. 2 cups boiling water, 2 cups rolled oats, $\frac{1}{4}$ cup sugar, 2 tb. lard or butter, 1 t. salt. 4 cups flour. Pour 2 cups boiling water over oatmeal, cover and let cool. Dissolve yeast and sugar in lukewarm water and shortening. Add this to oatmeal. Add 1 cup of the flour, beat, cover and set in warm place to rise for 1 hour. Add rest of flour to make stiff dough, Knead well and let rise again. Mould in loaves and let rise again 1 hour. Bake 45 minutes in hot oven.

Mrs. Merle Moore.

Oldfashioned Brown Bread.

2 cups Indian meal, 1 cup Rye meal, 1 cup flour, 1 cup molasses, 1 t. soda. Steam 2 hours. Bake 1 hour. Raisins may be added.

Mrs. Wallace Haynes.

Sour Cream Ginger Bread.

1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour cream, $1\frac{1}{2}$ cups flour, 1 t. soda, 1 t. ginger.

Mrs. C. T. Batchelder.

Wheat Bread.

$\frac{3}{4}$ qt. lukewarm water, 3 tb. shortening, 1 t. salt, 1 yeast cake. Flour to make stiff batter. Let rise over night. Stir down twice and let rise. Put in tins and bake.

Mrs. Charles May.

MUFFINS**Blueberry Muffins.**

2 cups flour, 2 t. baking powder, $\frac{1}{2}$ t. salt, 2 tb. sugar, 1 egg beaten, 1 cup milk. Beat thoroughly. Stir in 1 cup blueberries. Bake in moderate oven.

Mrs. Merle Moore.

Breakfast Muffins.

$\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cups flour, 2 t. baking powder, 1 egg, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ cup butter.

Mrs. Joan Cuneo.

Cream Tartar Biscuits.

1 qt. flour, 2 t. cream tartar, 1 t. soda, pinch salt, $\frac{2}{3}$ cup cream, $1\frac{1}{2}$ cups water.

Mrs. Charles May.

Egg Biscuit.

Sift 1. qt. flour, 2 t. baking powder. Cut in 2 tb. butter. 2 eggs beaten, 1 t. sugar, 1 t. salt. Mix together with cup of milk. Roll, cut and bake 20 minutes.

Mrs. J. P. Reando.

Eggless Muffins.

2 cups flour, 1 cup milk, 4 t. baking powder, 2 tb. sugar, 1 t. salt. Bake in hot oven 20 minutes.

Mrs. Wallace Haynes.

Golden Corn Cake.

$\frac{3}{4}$ cup corn meal, $\frac{1}{4}$ cup sugar, $1\frac{1}{4}$ cups flour, 3 t. baking powder, $\frac{1}{2}$ t. salt, 1 cup milk, 1 egg, 1 tb. melted butter.

Mrs. Joan Cuneo.

Graham Gems.

2 cups sour milk, $1\frac{1}{2}$ cups graham, 2 tb. sugar, $1\frac{1}{2}$ cups flour, 1 t. soda, pinch of salt.

Mrs. Fred May.

Heavenly Biscuits.

1 egg beaten, 2 tb. sugar, $\frac{1}{3}$ cup shortening, pinch of salt, Beat. Add 1 cup milk, 2 cups flour, 2 t. cream tartar and 1 t. soda, or 2 t. baking powder.

Mrs. H. F. Whitney.

Muffins.

1 cup milk, 3 tb. sugar, 2 t. cream tartar, 1 t. soda, butter size of walnut. Flour to make quite stiff batter.

Mrs. Fred May.

Parker House Rolls.

1 cake yeast, 1 pt. milk scalded, 2 tb. sugar, 4 tb. lard or butter, 3 pts. flour, 1 t. salt. Dissolve yeast and sugar in lukewarm milk. Add $1\frac{1}{2}$ pts. flour. Beat until smooth and let rise for 1 hour. Add rest of flour and salt. Knead. Place in greased bowl and let rise until double in bulk. Roll $\frac{1}{4}$ inch thick, brush with melted butter. Cut with 2 inch biscuit cutter, fold over in envelope shape. Put in greased pans and let rise. Bake 10 minutes in hot oven.

Mrs. C. T. Batchelder.

Popovers.

1 cup flour, $\frac{1}{4}$ t. salt, 1 cup milk, 2 eggs. Beat all thoroughly. Bake $\frac{1}{2}$ hour in hot oven.

Mrs. C. T. Batchelder.

Rye Cake.

2 cups rye meal, 1 cup flour, 1 cup Karo syrup, 2 cups sour milk, 1 t. soda, $\frac{1}{2}$ t. salt, 1 egg.

Mrs. Fred May.

Rye Gems.

$\frac{1}{4}$ cup sugar, 1 egg, pinch salt, $\frac{2}{3}$ cup cream, 1 cup buttermilk, 2 cups milk, $\frac{1}{4}$ cup molasses, $1\frac{1}{2}$ cups Indian meal, 3 cups Rye meal, 1 round t. soda. Flour to make good batter.

Mrs. Wallace Haynes.

Squash Gems.

$1\frac{1}{2}$ cups sour milk, $\frac{1}{2}$ cup sugar, $\frac{2}{3}$ cup mashed squash, 2 tb. lard or butter, $\frac{1}{2}$ t. salt, 1 t. soda. Flour enough to make thick batter. An egg improves them.

Mrs. Henry Whitney.

20 Minute Rolls.

Sift together 2 cups bread flour, pinch salt, 1 t. baking powder, 1 t. sugar. Cut in 1 heaping t. lard or butter, 1 cup milk. Roll out and spread with butter, fold and roll once again. Cut in desired shapes, brush with butter and bake in hot oven 20 minutes.

Mrs. J. P. Reando.

GRIDDLE CAKES

Bread Griddle Cakes.

$1\frac{1}{2}$ cups bread crumbs, $1\frac{1}{4}$ cup scalded milk, 2 tb. butter, 1 egg, $\frac{1}{2}$ cup flour, 4 t. baking powder, $\frac{1}{2}$ t. salt.

Maddalena Cuneo.

Griddle Cakes.

3 cups flour, $1\frac{1}{2}$ tb. baking powder, 1 t. salt, $\frac{1}{4}$ cup sugar, 2 cups milk, 2 tb. melted butter, 1 egg.

Maddalena Cuneo.

Rice Griddle Cakes.

1½ cups flour, 1½ cups cooked rice, 1 cup milk or water, ¼ t. salt, 2 tb. sugar, 5 t. baking powder. Mix liquids, add rest and make as regular griddle cakes.

Mrs. F. M. Bissell.

Cornmeal Griddle Cakes.

¾ cup corn meal, ¾ cup flour, 4 t. baking powder. 1 t. salt, 2 tb. shortening, 1 cup milk.

Mrs. Joan Cuneo.

Buckwheat Cakes.

½ cup cream, 1 cup milk, 1 t. cream tartar, ½ t. soda, ½ t. salt, 1 large cup buckwheat flour. Sweeten if desired.

Mrs. Charles May.

Baked Bean Sandwiches.

Beat ½ cup baked beans to a pulp. Add ½ t. chopped parsley and celery, ¼ t. onion juice and a little mustard. Spread between slices of graham or rye bread.

Mrs. Fred May.

Cheese Fondue.

1 cup milk, scalded, 1 cup soft bread crumbs, ¼ lb. grated cheese, 1 tb. butter, ½ t. salt, yolks 3 eggs, 3 whites, paprika. Mix first 5 ingredients, add beaten yolks, fold in whites. Bake 20 minutes in moderate oven.

Maddelena Cuneo.

Corn Fritters.

1 pt. corn, 2 eggs, 2 tb. flour, 1 t. salt, little pepper, fry.

Mrs. Henry Adams.

Corn Fritters.

2 cups corn, 2 beaten eggs, ½ cup flour, ½ t. salt, ¼ t. pepper. Drop by spoonfuls and fry like doughnuts.

Mrs. Henry Whitney.

Fritters.

3 eggs, 1 tb. cream, $\frac{1}{2}$ t. salt, 2 cups milk, 2 t. baking powder. 4 cups flour. Fry in hot lard. Serve with maple syrup.

Mrs. Wallace Haynes.

Rice Croquettes.

1 pt. cooked rice, 3 tb. milk, 3 tb. butter, $\frac{1}{2}$ t. salt, 1 egg. Warm rice in double boiler with enough milk to moisten it. Add other ingredients and cook until egg thickens. Shape and dip in bread crumbs. Fry in deep fat.

Margaret Ray.

Italian Macaroni.

Cover bottom of porcelain kettle with olive oil, chop 1 onion and brown in oil. 1 qt. tomatoes, dash of salt, pepper, cinnamon, cloves, nutmeg, allspice, bay leaf and chopped mushrooms. Let simmer for 1 hour. Have large kettle of salted water, boiling. Cook macaroni 20 minutes, stirring often. Drain. Put layer of macaroni, gravy, and grated Parmesan or Roman cheese on big platter, mix thoroughly. Add another layer and mix, until all is used.

Mrs. Joan Cuneo.

Sausage Fritters.

To $\frac{1}{2}$ pint of sour milk or buttermilk, add $\frac{1}{2}$ t. soda, $\frac{1}{2}$ t. salt and flour enough for batter. Dip slices of sausage in batter and fry brown on both sides; or mix sausage with batter and fry.

Mrs. Fred May.

Savory Rice.

1 cup soup stock or broth, 1 cup rice, 2 cups boiling water. Cook rice in this slowly. Pour in 1 cup hot milk to which has been added 2 beaten eggs, 2 tb. grated cheese, and 1 tb. butter. Stir. Pour in greased mould and bake $1\frac{1}{2}$ hours setting dish in pan of water.

Mrs. Fred May.

Supper Dish.

1 cup boiled rice, 1 cup chopped nuts, 1 hard boiled egg, chopped fine. Season to taste. Put in baking dish and cover with $\frac{1}{2}$ pt. white sauce. Sprinkle with cheese and bake.

Mrs. Joan Cuneo.

Supper Dish.

Toast crackers in oven until brown. Heat and season 1 can corn. Serve on crackers.

Mrs. C. T. Batchelder.

Welch Rarebit.

1 tb. flour, $\frac{1}{2}$ t. mustard, 1 tb. butter, 1 cup milk, Add beaten yolk 1 egg, 1 cup grated cheese. Before serving add $\frac{1}{2}$ t. salt, paprika to taste, and fold in beaten white of egg. Serve on crackers. Delicious for sandwiches when cold.

Mrs. Joan Cuneo.

Potato Yeast.

2 potatoes, grated, 1 large spoon flour, 1 tb. salt, $1\frac{1}{2}$ cups sugar, 1 handful steeped hops. Use $1\frac{1}{2}$ cupfuls for 3 loaves, with 1 quart new milk.

Mrs. Walter Adams.

Potato Yeast.

Boil a handful of hops in 1 qt. of water for 15 minutes. Grate 4 good sized potatoes. Strain the hop water and add 2 quarts scalding water. Cook all 10 minutes. When lukewarm, add $\frac{1}{2}$ cup salt, $\frac{2}{3}$ cup sugar and a cup of yeast. Let rise 2 days in a warm place. Then bottle. $\frac{2}{3}$ cup for 4 loaves of bread.

Mrs. H. F. Whitney

CANDY

Butter Scotch.

2 cups sugar, 2 tb. water, butter size of egg, Boil without stirring until it hardens on spoon.

Mrs. Wallace Haynes.

Butter Scotch.

1 cup sugar, 1 tb. vinegar, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup molasses, 2 tb. boiling water. Boil until brittle in water. Do not stir.

Margaret Ray.

Butter Taffy.

3 cups brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{4}$ cup hot water, $\frac{1}{4}$ cup vinegar. When brittle in cold water add 2 tb. butter, $\frac{1}{2}$ t. vanilla. Cook 3 minutes.

Mrs. Wallace Haynes.

Candy Drops.

2 cups sugar, $\frac{1}{2}$ cup water. Boil 5 minutes. Flavor to suit. Stir until thick. Drop on buttered paper.

Mrs. Wallace Haynes.

Caramel.

$\frac{2}{3}$ cup sugar. Put on stove to melt. Add $\frac{2}{3}$ cup hot water. Stir. Boil until the chunk of burned sugar is melted. Cool. This is delicious flavoring for candy, ice cream or cake.

Mrs. Henry Whitney.

Chocolate Cream Drops.

1 cup cream, 3 cups sugar. Boil until thick. Roll into balls. Dip in melted sweet chocolate.

Mrs. Wallace Haynes.

Chocolate Creams.

2 cups sugar, $\frac{1}{2}$ cup boiling water. Boil 10 minutes without stirring. Mould into balls and dip in sweetened chocolate melted.

Mrs. Henry Whitney.

Chocolate Fudge.

2 squares chocolate, 2 cups sugar, $\frac{1}{2}$ cup milk, butter size of egg, vanilla. Cook. Pour in tin and cut in squares.

Mrs. W. D. Adams

Cream Candy.

2 cups sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup cream, $\frac{1}{4}$ cup vinegar, 1 t. butter. Boil until brittle in cold water. Pour without stirring or scraping into buttered tin. Cool. Pull.

Mrs. Wallace Haynes.

Cream Candy.

2 cups white sugar, 1 cup water, $\frac{1}{4}$ cup vinegar, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ t. butter, pinch of soda. Boil until brittle in water. Add vanilla. Pull until white.

Mrs. Henry Whitney.

Cream Candy.

In an agate kettle put 3 cups sugar, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ tb. vinegar, $\frac{1}{4}$ t. cream tartar. Stir until sugar is dissolved. Boil without stirring, until brittle in water. Pour on buttered plate. When cool add flavoring, and pull.

Margaret Ray.

Creamed Walnuts.

Have ready halves of walnut meats. White of one egg mixed with 1 lb. powdered sugar and any flavor or color. Roll into balls and press nut on either side.

Mrs. Wallace Haynes.

Divinity Fudge.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup light Karo, $\frac{1}{4}$ cup water. Boil until it is brittle in cold water. Add beaten white of 1 egg, vanilla, nut meats. Beat until it begins to grain. This makes 1 lb.

Mrs. Walter Adams.

PARLOA'S PLUM PUDDING.

1 lb. of suet chopped fine

1 " " sugar

1 " " grated stale bread

1 " " raisins

Big wine glass of brandy :

2 teaspoons of ginger

1/2 pint of milk—scald milk—and put over
bread crumbs.

A little salt.

Beat well and steam five hours.

Chopped nuts, citron, or figs, can be used.

(OVER)

RICH WINE SAUCE.

1 cup butter; 2 cups powdered sugar
1/2 cup wine—half Sherry and Brandy—
big half.

1/4 cup of cream.

Beat butter to a cream; add sugar gradually. When very light, add wine which has been made hot, a little at a time. Then add cream. Place bowl in boiling hot water and stir for two minutes.

Sauce should be foamy and served hot.

Divine Divinity Candy.

2 cups sugar, $\frac{1}{2}$ cup Karo, $\frac{1}{2}$ cup water. Boil until brittle in water. Stir in beaten whites 2 eggs. Add 1 cup walnut meats. Beat until almost stiff. Cut in squares.

Mrs. Henry Whitney.

Fudge.

2 cups sugar, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ lb. chocolate, Butter size of walnut. Boil until it forms lump in water. Stir until it begins to harden.

Mrs. Wallace Haynes.

Lemon Candy.

$\frac{1}{2}$ lb. sugar, 1 cup water. Cook slowly. Add 1 tb. vinegar, lemon flavoring. Cook until it hairs.

Mrs. Wallace Haynes.

Maple Fudge.

1 cup maple syrup, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup Karo. Cook until it forms soft ball in water. $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup chopped nuts. Boil until brittle. Beat. Pour in buttered tins.

Mrs. Merle Moore.

Maple Fudge.

2 cups maple sugar, $\frac{2}{3}$ cup sugar, $\frac{1}{2}$ cup cream, small piece butter. Boil until soft ball in water. Beat and pour on buttered tin.

Mrs. Henry Whitney.

Molasses Candy.

2 cups molasses, 1 cup sugar, 1 tb. vinegar, butter size of walnut. Boil until brittle in cold water. Remove from fire and add $\frac{1}{2}$ t. soda. Cool and pull or cut with scissors.

Mrs. Carrol Batchelder.

Molasses Candy.

Boil 1 cup molasses, $\frac{1}{2}$ cup sugar, 1 t. vinegar, butter size of walnut, until brittle in water. Pull when cold.

Mrs. Wallace Haynes.

Peanut Butter Fudge.

2 cups sugar, $\frac{1}{2}$ cup milk. Boil until it hairs. While hot stir in 3 tb. peanut butter, 1 tb. vanilla.

Margaret Ray.

Peanut Brittle.

Stir 4 cups sugar over slow fire. When clear and brown add 1 cup chopped peanuts. Pour quickly on buttered tins making it quite thin.

Mrs. Wallace Haynes.

Peanut Butter Fudge.

2 cups sugar, $\frac{1}{2}$ cup milk. Boil until it hairs. While hot stir in 3 tb. peanut butter and 1 tb. vanilla.

Mrs. Fred May.

Peanut Candy.

2 cups brown sugar, $\frac{1}{2}$ cup molasses, $1\frac{1}{2}$ cups water. Butter size of egg, 2 cups chopped peanuts. Boil until it hairs in water.

Mrs. Wallace Haynes.

Penuchie.

3 cups brown sugar, 1 cup milk. Boil until forms soft ball in water, 2 t. butter, 1 cup walnuts. Stir until creamy. Drop in spoonfuls on buttered plate.

Mrs. C. T. Batchelder.

Peppermint Drops.

2 cups sugar, $\frac{1}{2}$ cup boiling water. Boil 10 minutes, add 1 t. peppermint. Stir until thick. Drop from spoon on wax paper.

Margaret Ray.

Ping Pong Bonbons.

Chop equal quantities chopped figs and walnuts, fine. Mix and roll into balls. Dip in sweetened chocolate.

Mrs. Wallace Haynes.

Popcorn Candy.

1 cup sugar, $\frac{1}{2}$ cup water, 1 tb. butter. Cook. Stir in 2 qts. popcorn put through meat chopper.

Mrs. Wallace Haynes.

Pulled Vinegar Candy.

Dissolve 3 cups sugar, $1\frac{1}{2}$ cups vinegar. Boil until it hairs. Cool and pull.

Mrs. Wallace Haynes.

Sea Foam Candy.

Boil 2 cups maple syrup until it will "break." Stir in beaten white 1 egg. When cool place teaspoonfuls of it on greased plate.

Mrs. Henry Whitney.

Sugar Candy.

2 tb. butter, melt, add 2 cups sugar and $\frac{1}{2}$ cup vinegar. Stir until sugar is dissolved. Boil until brittle in water. Pull like molasses candy.

Margaret Ray.

White Candy.

1 tb. cream tartar, $\frac{2}{3}$ cups water. $1\frac{1}{2}$ cups sugar. Boil until it hairs. Pull.

Mrs. Wallace Haynes.

Vanilla Caramels.

2 cups sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup cream, $\frac{1}{4}$ cup Karo syrup. Cook to soft ball. Do not stir. Pour on buttered tin and cut in squares.

Margaret Ray.

PICKLES and RELISHES**Carrot Marmalade.**

1½ lbs. carrots, 2 lemons, sugar. Chop carrots fine. Boil until tender, and drain. Cut up lemons and cook without water, until tender, in upper part of double boiler. Add carrots. Measure and add equal amount of sugar. Cook until thick over direct fire, 3 to 10 minutes.

Mrs. Flint M. Bissell.

Chilli Sauce.

15 ripe tomatoes, peeled. 3 onions chopped fine, 12 tb. brown sugar, 1 t. each allspice, cloves, cinnamon and ginger. 2 cups vinegar. Boil ½ hour.

Mrs. Walter Adams.

Chipped Pears.

5 lbs. fruit, 2½ lbs. sugar, 1 lemon, 2 ounces green ginger root. Chip pears, add sugar and let stand over night. Add lemon and ginger and let simmer 3 hours.

Mrs. Henry Whitney.

French Pickles.

4 qts. green tomatoes, 2 small cucumbers, 2 small onions, 1 head cabbage, 6 green peppers. Chop. Let stand over night in salt water. Boil in the brine 10 minutes. Drain thoroughly.

Dressing.

6 tb. mustard, 1 tb. tumeric powder, 2 cups sugar, 1 cup flour dissolved with enough water to make a paste. 1½ qts. vinegar, 1 cup cold water. When boiling put in flour and cook until thick. Pour over pickles.

Mrs. C. T. Batchelder.

Mock Mince Meat.

1 cup each, bread crumbs, apples, raisins, molasses, vinegar, sugar, water. 1 t. each, cloves, cinnamon, allspice and nutmeg. A little butter improves it. This will fill 4 pies.

Mrs. Walter Adams.

Mock Mince Meat.

1 cup cracker crumbs, 1 cup sugar, 1 cup molasses, 1 cup cold water, $\frac{1}{8}$ cup vinegar, 1 cup raisins, all kinds spices, salt, and a little butter.

Mrs. Merle Moore.

Mother's Pickle for Hams and Beef.

1 pail water, 1 qt. salt, 1 t. salt peter, $\frac{1}{2}$ lb. sugar. As soon as dissolved, pour over meat.

Mrs. Walter Adams.

Orange Marmalade.

2 lbs. oranges, boil, 3 hours. Cool. Cut. Scoup. Remove seeds. Cut rinds. Put all together. Add as much sugar as pulp, etc. Every 2 lbs. add extra cup sugar and 1 cup water. Cook 10 minutes. Stir.

Mrs. Joan Cuneo.

Pickled Blackberries.

7 quarts of blackberries, 3 lbs. of sugar, 1 pt. vinegar.

Mrs. Walter Adams.

Pepper Relish.

12 red peppers, 12 green peppers, 14 onions. Chop fine. Cover with boiling water for 5 minutes. Drain, cover again with boiling water for 10 minutes. Drain. 1 qt. vinegar, 3 cups sugar, 2 tb. salt. Boil 15 minutes.

Mrs. Joan Cuneo.

Piccalilli.

8 quarts green tomatoes, chop. Sprinkle with salt, let stand over night. Drain. 6 onions, 4 peppers, chopped. 1 pt. vinegar, 1 pt. sugar. Fix bag of 1 t. cloves, 1 t. cinnamon, 1 tb. mustard seed, 1 tb. celery seed. Boil together.

Mrs. Joan Cuneo.

Spiced Cucumber Pickles.

Take ripe cucumbers, peel, quarter, and free from seeds. Soak in weak brine 2 hours. Drain. Drop into syrup made of 1 qt. vinegar, 1 lb. sugar, small bag of cinnamon and cloves. Boil until transparent and tender. Pack in glass jars, pour boiling syrup and seal air tight.

Mrs. Wallace Haynes.

Tomato Butter.

5 lbs. tomatoes, $1\frac{1}{2}$ lb. brown sugar, 1 tb. each cinnamon, cloves and salt, 1 pt. vinegar. Cook well.

Mrs. Walter Adams.

Tomato Marmalade.

3 lbs. ripe tomatoes, 6 lbs. sugar, 2 lemons. Boil until like syrup. 1 tb. ginger. Cut lemon rinds and leave in mixture.

Mrs. Joan Cuneo.

Spiced Grapes.

Pulp 5 lb. grapes, boil with 3 lbs. sugar, 1 cup vinegar, 2 t. cinnamon and allspice, $\frac{1}{2}$ t. cloves. Strain through sieve. Boil skins and add to pulp. Boil together until thickness of marmalade.

Mrs. Joan Cuneo.

Blackberry Wine

Measure and bruise the berries. To every gallon of berries add 1 qt. boiling water. Let stand 24 hours, stirring occasionally. Strain juice into a jar and to every gallon of juice, add 3 lbs. sugar. Do not cork until done fermenting. Bottle. Will be for use by October, but age improves it.

Mrs. Fred May.

Dandelion Beer

3 qts. dandelion blossoms, 4 qts. boiling water, 2 cups sugar, 1 yeast cake. Flavor with lemon.

Mrs. W. D. Adams.

Dandelion Beer.

2 ounces dandelion roots boiled in 6 quarts water, one half hour. Strain. Add 1 quart molasses, $\frac{1}{4}$ ounce yeast. Bottle and let stand for 12 hours to ferment.

Mrs. Fred May.

Dandelion Wine.

1 gallon blossoms, 1 gallon boiling water. Let stand 3 days. Put in porcelain kettle with rind of 1 lemon and 3 oranges. Boil 15 minutes. Strain. Add pulp and juice of lemon and oranges, and 3 lbs. sugar. When lukewarm add $\frac{1}{2}$ yeast cake. Let stand 1 week to ferment. Bottle.

Mrs. Joan Cuneo.

Lemon Pop.

$\frac{1}{2}$ cake yeast, 2 lbs. sugar, 2 ounces, ginger root, 8 qts. boiling water, 2 ounces cream of tartar, juice 7 lemons. Place crushed ginger root, sugar and boiling water, lemon juice and cream of tartar in pot. Let stand until lukewarm. Add yeast dissolved in $\frac{1}{2}$ cup water. Stir. Cover and let stand in warm room 8 hours. Strain through flannel and bottle.

Mrs. Merle Moore.

Oatmeal Nectar.

Put 4 ounces oatmeal in porcelain kettle. Add 6 ounces white sugar, 1 lemon sliced thin. Mix with a little cold water. Pour on 1 gallon boiling water. When cold drain off. This is a very nourishing drink.

Mrs. Merle Moore.

Raspberry, Blackberry or Cherry Shrub.

Place fruit in crock. Cover with good vinegar and mash with potato masher. Let stand 24 hours and strain. To each pint add 1 pint sugar. Boil 10 minutes. Bottle and seal. Use about 2 tb. to a glass of iced water.

Mrs. Merle Moore.

Spruce Beer.

To each gallon of water allow 1 ounce hops, 1 t. ginger, $\frac{1}{2}$ lb. brown sugar, $1\frac{1}{2}$ cups Karo, 1 ounce essence of spruce. Boil. When nearly cool add 1 teacup yeast, and set away to ferment in a jug. Will be ready to bottle in 2 days.

Mrs. Merle Moore.

Wintergreen Beer.

3 gallons water, 3 cups sugar, 1 tb. ginger, 3 tb. wintergreen, 2 handfuls steeped hops, 1 yeast cake. Set over night. Skim and bottle.

Mrs. W. D. Adams.

Helpful Hints.

To remove rust stains place cream tartar on spot and moisten with water.

Add 1 cup boiled rice to 2 cups of Hamburg steak. It is much lighter and easier to digest.

If kitchen aprons are kept in a drawer or cupboard in your kitchen you will save many steps.

To remove mildew or peach stain soak in milk for 48 hours.

Put a teaspoon of sugar in a quart of paste, it will hold labels on tin as well as wood.

A tablespoon of vinegar in kettle of hot lard when frying doughnuts, and the lard will not soak in.

To boil cracked eggs, add 1 t. salt to the water and the white will not come out.

To remove burnt food from a kettle, put a few ashes and a quart or two of water in it, and let boil a few minutes.

In hot weather cream may be quickly whipped by placing it in the upper part of a double boiler, having ice in the lower part.

All traces of mud may be removed from black clothing, by rubbing spots with a piece of raw potato.

Furniture Polish.

1 tb. sweet oil, 1 tb. lemon juice, 1 tb. cornstarch.

Brush loaves of bread with butter as soon as removed from the oven, to save having a hard crust.

Cream that whips sour can be made palatable by adding vanilla and lemon juice.

Lamp and lantern burners should be boiled in strong soap suds to which soda has been added, when chimneys smoke up quick.

To remove iron rust which has been boiled in, boil one hour in water to which cream of tartar has been added, 1 tb. to a gallon.

When a great many eggs are called for, reduce the number by using $\frac{1}{4}$ t. baking powder for each egg.

To remove grease spots from clothing, rub well with fresh lard, wash with warm soap suds.

To sharpen the meat chopper, put 2 or 3 tb. of knife brick through two or three times.

Save egg shells and put through the meat chopper, and feed them to your chickens.

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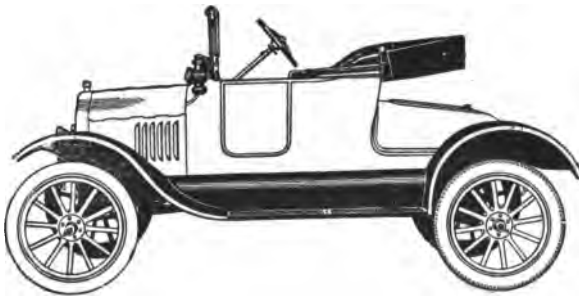
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